

Egg Manchurian Recipe

Ingredients:

Eggs – 4
Onions – 2, big, ground
Tomato – 2, ground
Cashewnuts – 6, ground powder
Red Chilli Powder – 1 tsp
Mutton Masala Powder – 1/2 tsp
Garam Masala Powder – 1/2 tsp
Ginger Garlic Paste – 2 tsp
Cinnamon – a small piece
Cloves – 2
Cardamoms – 2
Coriander Leaves – few, chopped
Oil as required
Salt as per taste



Method:

- ❖ Break the eggs in a bowl and add a little salt.
- ❖ Beat well.
- ❖ Steam cook this in a idli plate for 10 minutes and remove.
- ❖ Allow it to cool and then cut into small squares (or into desired shapes).
- ❖ Heat oil in a pan over medium flame.
- ❖ Fry the egg squares and keep aside.
- ❖ In a separate pan, heat a little oil.
- ❖ Add cinnamon, cloves, cardamoms and fry for 45 seconds.
- ❖ Add the ground onions and fry till the raw smell disappears.
- ❖ Add the tomato paste, ginger garlic paste, red chilli powder, mutton masala powder, garam masala powder and salt.
- ❖ Mix well and cook for 5 minutes, stirring from time to time.
- ❖ Sprinkle a little water and cover the pan with a lid.
- ❖ Cook for 2 minutes and then add the fried egg pieces.
- ❖ Garnish with coriander leaves.
- ❖ Stir once and serve hot or warm.
- ❖ This can be served with chapati, roti or naan or with rice.